

BEER - ON TAP

pints/pitchers except where noted

\$8/\$26 Smooth Sailing, King Harbor Brewing - Redondo Beach, CA
American Blonde Ale 4.9%

\$8/\$26 Kölsch Style Ale, Three Weavers Brewing - Inglewood, CA
German Pilsner Malt, Hybrid Lager/Ale 4.8%

\$8/\$26 1903 Lager, Craftsman Brewing - Pasadena, CA
Pre-Prohibition Style Lager 4.8%

\$9/\$28 Blood Orange White Ale, Telegraph Brewing - Santa Barbara, CA
Belgian Style Orange Witbier 4.5%

\$8/\$26 Heavenly Hefeweizen, Craftsman Brewing - Pasadena, CA
Bavarian Style Unfiltered Wheat Beer 4.8%

\$8/\$26 Mic Czech, Boomtown Brewery - Los Angeles, CA
Classic Czech Style Pilsner 5.6%

\$8/\$26 Coco Nutorious, Four Sons Brewing - Huntington Beach, CA
Toasted Coconut Amber Ale 5.4%

\$8/\$26 Guava Lava, King Harbor Brewing - Redondo Beach, CA
Gose w/Guava Lime Smoked Sea Salt 5%

\$9/\$28 PCH, Santa Monica Brew Works CA
Pale Chocolate Heaven Golden Porter 6%

\$8/\$26 California Ale, Telegraph Brewing - Santa Barbara, CA
Belgian Style Pale Ale 6.2%

\$9/\$28 May Grey, Leashless Brewing - Ventura, CA
Organic New England Style Hazy IPA 6.1%

\$8/\$26 24th Street, Strand Brewing - Torrance, CA
Floral & Hoppy Pale Ale 6.1%

\$8/\$26 Saber Tooth Squirrel, Smog City - Torrance, CA
Hoppy American Amber Ale 7%

\$9/\$28 Inclined IPA, Santa Monica Brew Works CA
American Style Beach Brewed India Pale Ale, Dry Hopped 7%

\$9/\$28 Mayberry IPA, El Segundo Brewing - El Segundo, CA
American Style India Pale Ale, Wet Hopped 7.1%

\$9/\$28 Coffee Porter, Smog City - Torrance, CA
Robust Coffee Aged Porter 6.0%

\$6/\$28 10oz Berliner Weisse, North Coast Brewing - Fort Bragg, CA
Cherry, Berlin Style Sour 4.1%

\$9 10oz Curieux, Allagash Brewing - Portland, ME
Bourbon Barrel Aged Tripel 11%

CIDER - ON TAP

\$6 10oz The Rail Splitter 6.9% Honest Abe Cidery - Gardena, CA
Farmhouse Hard Apple Cider

KOMBUCHA - ON TAP

\$6 10oz Organic raw fermented raspberry tea
deliciously made by Kombucha Dog in LA

bring your own?
\$12 corkage fee/bottle

* HAPPY HOUR SERVED FROM 4PM TO 7PM MON-FRI

Ask us for our HH menu

WINE

1/4 bottle carafe / 750ml bottle

RED

Omen \$12/\$48
'17 Pinot Noir, Rogue Valley, Oregon
Ground Effect \$12/\$48
'17 Cabernet Sauvignon, Santa Barbara, CA
Conquista \$10/\$40
'17 Malbec, Mendoza, Argentina
Obvious N° 01 \$10/\$40
'16 Cabernet Sauvignon/Merlot Blend, Paso Robles, CA

WHITE

Moillard Mâcon Villages \$12/\$48
'15 Chardonnay, Bourgogne, France
La Villaudière \$11/\$44
'17 Sauvignon Blanc, Val de Loire, France
Obvious N° 04 \$11/\$44
'17 Chardonnay, Central Coast, CA
Lagaria \$10/\$40
'17 Pinot Grigio, Delle Venezie, Italy
Ant Moore \$11/\$44
'17 Sauvignon Blanc, Marlborough, New Zealand
Bott Frères \$12/\$48
'15 Muscat, Alsace, France

ROSÉ

Les Petits Diabes \$11/\$44
'18 Côtes de Provence, Puylobier, France
Mossfire Ranch - Rabble \$11/\$44
'18 Syrah, Paso Robles, CA

SPARKLING

Canella \$12
Prosecco, San Donà, Veneto, Italy
Le Grand Courtâge Champagne \$12
Brut Rosé, France
Pol Clément Champagne \$10
Brut Blanc de Blancs, France

COCKTAILS

Mimosa \$12
champagne w/orange juice or ginger lemonade

BOTTLED SOUR

Walking the Plank, MacLeod Brewing, Van Nuys, CA \$11
Barrel Aged English Style Sour Ale 9.8%